

Instant Pot Congee

Tasty Lazy Cooking

January 17, 2022



1 Introduction

Chicken congee is ultimate asian comfort food and perfect for the colder months. It's so creamy and comforting and packed with protein to keep you full and satisfied. So many asian countries have a variation of this dish because it is so tasty! Today's version is an easy and fast way on Chinese chicken congee. This recipe is the ultimate TASTY LAZY COOKING to warm your bellies during the fall and winter season.

1.1 Timing

Around 40 minutes (10 minutes of prep, 30 minutes of waiting)

2 Ingredients (Makes 6-8 servings)

Figure 1: Congee Ingredients

8 chicken drumsticks with bone and skin
1 cup of long grain white rice
9 cups of cold water
1 large thumb of ginger (2-3 tablespoons)
salt and pepper
green onion for garnish

3 Directions

1. Wash **1 cup of rice**
2. Peel and julienne **ginger**
3. Add **9 cups of water**, **8 chicken drumsticks**, and **julienned ginger** to instant pot
4. Move Instant Pot knob to sealing position
5. Set Instant Pot to cook on high pressure for 30 minutes
6. Let Instant Pot naturally release for 15-20 minutes, or wait till depressurized
7. Move knob to "Venting Position"
8. Remove chicken and separate meat from bones
9. To thicken congee, set pot to "Saute" and stir every 1-2 minutes
10. Add chicken back into Instant Pot and season with salt and pepper
11. Garnish with green onions

References

- [1] Tasty Lazy Cooking (2020) *CANADA INSTANT POT CHICKEN CONGEE — 1 HOUR MEAL — ASIAN COMFORT FOOD — DAIRY FREE, GLUTEN FREE*